



SANGIOVESE TOSCANA

IGT

AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the region.

GRAPE VARIETIES:

At least 90% Sangiovese, Other authorised red grape varieties may be added up to 10%.

COLOUR:

Bright ruby red.

CHARACTERISTICS:

This wine has a fruity, well-balanced flavour, with hints of red berries and subtle floral notes.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to soups, white meat and medium-ripe cheese.

SERVING TEMPERATURE:

Serve at a temperature of 18° C.

WINEMAKING:

In red, with short 5-6 days steeping in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Red P.V.C. with side writing